

## AMENDMENT – Claims

This listing of claims will replace all prior versions and listings of claims in the application.

### What is claimed is:

- 1 1. (Currently Amended) An edible protein matrix for use in creating edible  
2 compositions and receiving additional foodstuffs comprising:  
3 an intermediary film having greater than 50% processed protein by weight  
4 and a non-laminated thickness of between about 1mm to 4mm.
- 1 2. (Original) The matrix of claim 1 wherein the processed protein is derived from at  
2 least one of a non-synthetic mammalian, avian, reptilian, or aquatic protein.
- 1 3. (Currently Amended) The matrix of claim ~~4-20~~ wherein the ~~intermediary-films~~  
2 further comprises water in excess of 25% by weight.
- 1 4. (Currently Amended) The matrix of claim ~~4-20~~ wherein the ~~intermediary-films~~  
2 further comprises a starch.
- 1 5. (Currently Amended) The matrix of claim ~~4-20~~ wherein the ~~intermediary-films~~  
2 further comprises an oil.
- 1 6. (Currently Amended) The matrix of claim ~~4-20~~ wherein the ~~intermediary-films~~  
2 further comprises a surface adjunct for modifying the surface characteristics of  
3 the films.
- 1 7. (Currently Amended) The matrix of claim ~~4-20~~ wherein the processed protein of  
2 the ~~intermediary-films~~ has an average gel strength ~~of~~ between about 850 and  
3 1000 g/cm, inclusive.
- 1 8. (Currently Amended) The matrix of claim 1 wherein the intermediary film is folded  
2 upon itself after presetting, and selected portions thereof bonded to one another  
3 to form an ~~enveloping structure~~ a cavity to retain objects placed therein after  
4 subjecting the cavity to curing.
- 1 9. (Currently Amended) The matrix of claim 1 wherein two intermediary films are  
2 opposed to each other after presetting, and selected portions thereof bonded to

one another to form an ~~enveloping structure~~ a cavity to retain objects placed therein after subjecting the cavity to curing.

10. (Currently Amended) The matrix of claim 4 20 wherein the processed protein is surimi.

11. (Canceled)

12. (Canceled)

13. (Canceled)

14. (Canceled)

15. (Canceled)

16. (Canceled)

17. (Canceled)

18. (Canceled)

19. (Canceled)

20. (Currently Amended) A ~~configurable~~ edible protein matrix envelope for receiving additional foodstuffs comprising:

a first ~~uncured~~ preset film having greater than 50% processed protein by weight, wherein the processed protein is derived from at least one of a non-synthetic mammalian, avian, reptilian, or aquatic protein source;

a second ~~uncured~~ preset film having greater than 50% processed protein by weight, wherein the processed protein is derived from at least one of a non-synthetic mammalian, avian, reptilian, or aquatic protein source, and wherein the first film and the second film are bonded joined to each other about at pre-established periphery locations prior to and during subsequent curing to form bonds there atan ~~envelope~~.

21. (Currently Amended) The configurable edible protein matrix envelope of claim 20 wherein the first film and the second film are portions of a single film.

1 22. (Currently Amended) The configurable edible protein matrix envelope of claim 20  
2 wherein a portion of the pre-established periphery locations between the first and  
3 the second film is not bonded, ~~to thereby forming an opening into the envelope.~~

1 23. (Canceled)

1 24. (Currently amended) The configurable edible protein matrix envelope of claim 20  
2 wherein the first and the second films have an outer surface and wherein at least  
3 one outer surface comprises a visually perceptible synthetic design.

1 25. (Currently amended) The configurable edible protein matrix envelope of claim 20  
2 wherein the first and the second films have an outer surface and wherein at least  
3 one outer surface comprises a tactilely perceptible synthetic design.

1 26. (Currently amended) An edible proteinacious envelope comprising:  
2 at least one film having greater than 50% processed protein by weight,  
3 wherein the at least one film is configured to accept edible food stuffs  
4 therein form an envelope structure for containing foodstuffs and defining an  
5 opening through which the foodstuffs may be inserted.

1 27. (Previously Presented) The envelope of claim 26, further comprising edible  
2 foodstuffs within the envelope.

1 28. (New) The envelope of claim 20 wherein the first and second films are laid up in  
2 respective first and second concave molds during presetting, whereby each film  
3 generally adopts surface contours of the respective molds.

1 29. (New) The envelope of claim 26 wherein exterior surfaces of the envelope  
2 comprise at least one of synthetic visual or tactile features.

1 30. (New) The envelope of claim 26 wherein the foodstuff comprises primarily  
2 carbohydrates.